

Making Your Curds & Whey

Remember the Nursery Rhyme *Little Miss Muffet*? In this experiment, you will separate milk into its solid and liquid parts (curds and whey).

What you need:

- Milk
- Vinegar
- small baby food jars (or other small jars)
- tablespoons



What to Do:

1. Check with a grown-up before you begin.
2. Fill the jars with milk. Add 2 tablespoons of vinegar and stir. Allow the jar to sit for two to three minutes.

What happens?

A *colloid* is a mixture of liquids and very small particles that are spread throughout the liquid. Milk is a colloid. The solid particles in milk are evenly spread throughout a liquid.

Vinegar causes the small dissolved particles to clump together, making a solid called *curd*. The liquid part is called *whey*.